

## STARTERS

### House Made Soup

New England Clam Chowder 5.9 cup | 7.9 bowl  
French Onion 7.9

### Truffle Fries 8.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

### Chicken + Black Bean Tostada 7.9

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

### Goat Cheese + Tomato Jam

#### Bruschetta 8.9

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

### Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

### Desert Fire Jalapeños 9.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

### Crab Stuffed Mushrooms 9.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

### Guacamole 9.9

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

### Spicy Thai Shrimp 10.9

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

### Crab + Artichoke Dip 11.9

Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO

### Canyon Crab Flatbread 12.9

Crab meat, melted cheese, remoulade. GFO

### Seared Ahi Tuna\* 12.9

Seared rare, seaweed salad, Asian sauce.

### Southwest Roasted Wings 14.9

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

### Prince Edward Island Mussels 15.9

Tomatoes, red onions, garlic, lemon-basil sauce. GFO

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

### Sedona House 5.9

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

### Caesar 6.9

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

### Gorgonzola Chopped 7.9

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

### Strawberry Beet 9.9

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

### Tomato Burrata 9.9

Creamy mozzarella burrata, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crouton. GFO V

### Julie's Farmer 9.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

### Salmon\* Asparagus 17.9

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera 15.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

### Devil's Pass 19.9

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

### Grilled Chicken Alfredo 18.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

### Seaside 22.9

Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers,

## SIMPLY WOOD GRILLED

Choice of two house made sides. Premium sides +2

### Hand Cut Filet Mignon\* 30.9

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

### Black Angus Flat Iron Steak\* 21.9

8 oz. USDA Choice. Choice of two house made sides. GF

### Rockfish\* 24.9

Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

### Hand Cut NY Strip\* 29.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

### Grilled Chicken 16.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

### Norwegian Salmon\* 22.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS + 3

Marsala\*\*

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

Rockefeller\*\*

\*\*Indicates not GF

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

\*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.

## Chicken Marsala 17.9

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

## Chuckawalla Chicken 18.9

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

## Roman Parmesan Crusted Chicken 18.9

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

## Smoky BBQ Beef Short Rib 24.9

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

## Sedona Salisbury Steak 15.9

Tender salisbury steak\*, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Mexican street corn.

## Thai Glazed Salmon\* 22.9

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

## Rainbow Trout 18.9

Certified sustainable. Broiled, lemon dill cucumber sauce. Garlic whipped potatoes and grilled asparagus.

## Crab Stuffed Shrimp 22.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

## Seared Scallops 24.9

Large wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

# BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

## STH Burger 15.9

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

## Hangover Burger 15.9

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

## Cheeseburger 10.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

## The Beyond Burger 13.9

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

# HANDHELDS

## 'Kobe Beef\* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 9.9

## Salmon\* Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 11.9

## Crab Cake\* Sliders

House made, remoulade, greens, red onion. With greens. 10.9

## Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO 13.9

# TACOS

## Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 12.9

## Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 12.9

## Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 12.9

## Havana Pork

Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. 12.9

# FLATBREADS

## South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 8.9

## Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 8.9

## BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO 8.9

## Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 8.9

# SIDES

All sides are GF except creamed spinach.

Garlic Whipped Potatoes +3  
Steamed Broccoli +3  
Shoestring French Fries +3  
Grilled Asparagus +3

STH Bacon Succotash +3  
Mexican Street Corn +3  
Fruit +3

Sweet Potato Fries +5  
Roasted Brussels Sprouts +5  
Creamed Spinach\*\* +5  
Truffle Cauliflower +5

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# WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	9   30
	<b>Bertani Pinot Grigio</b>	Veneto, Italy	9   34
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Kim Crawford Sauvignon Blanc</b>	Marlborough, New Zealand	39
	<b>Cannonball Chardonnay</b>	Sonoma, California	9   32
	<b>Hess Select Chardonnay</b>	California	9   35
RED	<b>Markwest Pinot Noir</b>	California	11   36
	<b>Apothic Red</b>	California	8   30
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   28
	<b>Francis Coppola Claret</b>	California	9   32
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   28
	<b>Skyfall Merlot</b>	Washington	10   34
	<b>Josh Cellars Cabernet Sauvignon</b>	California	11   36
	<b>Bertani Valpolicella</b>	Veneto, Italy	10   36
	<b>Seven Deadly Zin</b>	Lodi, California	10   34
	<b>1000 Stories Zinfandel Bourbon Barrel Aged</b>	California	12   40
ROSÉ	<b>Angels &amp; Cowboys</b>	Sonoma, California	9   30
	<b>Bertani Berarosé</b>	Veneto, Italy	39
SPARKLING	<b>La Marca Prosecco</b>	Veneto, Italy	12
	<b>Anna De Cordiniu Brut Rosé</b>	Penedews, Spain	40

## RESERVE SELECTION

<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	75
<b>Moët &amp; Chandon</b>	Champagne, France	105
<b>Cakebread Chardonnay</b>	California	75
<b>Markham Merlot</b>	Napa Valley, California	52
<b>Duckhorn Merlot</b>	California	110
<b>Kendall Jackson Grand Reserve Cabernet Sauvignon</b>	California	56
<b>Goldschmidt Oakvill Cabernet Sauvignon</b>	California	62
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	120
<b>Ruffino Chiani Ducale Gold Label</b>	Italy	56

# COCKTAILS + MARTINIS


Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	6   15
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	6   15
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Ultimate Gin + Tonic</b> Hendrick's Gin, fresh rosemary, Q tonic.	10
<b>Moscow Mule</b> Russian Standard Vodka, Q Ginger Beer, lime.	9
<b>Paloma</b> Exotico Reposado, lime, Q grapefruit soda.	9
<b>French 75</b> Tanqueray Gin, lemon, rosemary, prosecco.	9
<b>St. Elder Greyhound</b> Tanqueray Gin, elderflower, fresh grapefruit.	10
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	8
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13
<b>Classic Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. <i>Add smoked option +2</i>	10
<b>Classic Manhattan</b> Maker's Mark, Carpano Antica, bitters, Luxardo cherry. <i>Add smoked option +2</i>	12

**T2T LEMON BASIL MARTINI**  
Pearl vodka, fresh lemon, and basil.  
9.9

**We will donate \$1 to the Tunnel to  
Towers Foundation for every  
T2T Lemon Basil Martini sold!**

We are a proud supporter of the  
Tunnel to Towers Foundation,  
an organization that honors our  
nation's first responders  
and military heroes.


#letusdogood

<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	9
<b>Pomegranate Blueberry</b> Stoli Blueberry, blood orange, POM juice.	9
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	9
<b>Watermelon</b> Tito's handmade Vodka, lime juice, watermelon.	9
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## BEVERAGES

<b>Coca-Cola Products</b>	2.5
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	2.75
<b>French Press Coffee</b>	2.75

## SPIRIT FREE

<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	3.9
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